

# per se

CHEF'S TASTING MENU

October 12, 2019

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"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Regiis Ova Caviar\*

ROYAL OSSETRA CAVIAR\*  
Pumpnickel Melba, Ruby Beets,  
and Horseradish "Panna Cotta"  
(60.00 supplement)

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"POIREAUX A LA VINAIGRETTE"

Red Grapefruit, Easter Egg Radishes,  
and Celery Branch

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Belgian Endive, Pearson Farm Pecans,  
and Caramelized Banana Purée  
(30.00 supplement)

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SLOW-COOKED SCOTTISH SEA TROUT\*

Matsutake Mushrooms, Granny Smith Apples,  
and Butternut Squash "Vierge"

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CHARCOAL-GRILLED MAINE LOBSTER

per se "Lardo," Brussels Sprouts "Émincé," Piedmont Hazelnuts,  
and Sourdough "Mousseline"

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"BREAD AND BUTTER"

Bitter Cocoa Laminated Brioche and Diane St. Clair's Animal Farm Butter

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STARDUST FARM PIGEON\*

Chanterelle Mushrooms, Sweet Corn "Ragoût,"  
Turnip Cream, and Concord Grape "Gastrique"

HAND-CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Parmigiano-Reggiano,"  
and "Beurre Noisette"  
(175.00 supplement)

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HERB-ROASTED ELYSIAN FIELDS FARM LAMB\*

Marinated Sungold Tomatoes, Cocktail Artichokes,  
and Red Pepper "Pudding"

MARCHO FARMS "RIS DE VEAU"

Creamed Sunchokes, Charred Scallions,  
and Szechuan Peppercorn "Mignonnette"

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"GOUGÈRE"

with Aged Gruyère and Black Winter Truffles

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED